

CHEF STATIONS

*Food will be prepared at each station by a personal chef for an additional \$85 per station.
All below pricing is per person.*

VANILLA SHRIMP \$8

Sautéed gulf shrimp flambéed with banana liquor, dark rum, brown sugar
and vanilla ice cream

~

MARTINI SALAD \$5 *(minimum 60 guests)*

Guests choose from chopped mixed greens, chopped tomatoes, croutons, cucumbers, red onions, almonds, carrots, broccoli, and mozzarella cheese, feta cheese, roasted red peppers, Kalamata olives, bay shrimp, bean sprouts, mandarin oranges and peapods. Tossed in Martini shaker and served straight up.
Choice of dressings

~

WARM BRIE \$6

Imported mini Brie cheese sautéed with a Riesling beurre blanc sauce, topped with grapes and toasted almonds.
Served with fresh bread and crackers.

~

CHAMPAGNE & CHEESE \$11

Our international cheese tray served with our sparkling wine

~

DESSERT BAR \$7

Our homemade bread pudding topped with warm Jack Daniels caramel pecan sauce, rich flourless chocolate cake with seasonal berries, assorted cookies
Fresh brewed coffee and teas